

L2 ANSWER 1 OF 1 WPIDS (C) 2003 THOMSON DERWENT

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TITLE: Liquid milk fermentation process using lactic acid bacteria
- involves pretreating the milk with A or C type phospholipase.

DERWENT CLASS: D13 D16

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BASIC ABSTRACT:

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The method comprises fermenting milk with lactic acid bacteria and homogenising obtained coagulated milk. The starting milk is pretreated with A-type or C-type phospholipase.

Liquid fermented milk prepared by homogenising coagulated milk is normally unstable and can suffer from separation of whey, increased

viscosity,

etc. In the prior art, liquid fermented milk has been stabilised by increasing non-fat solid concentration, but obtd. liquid fermented milk has

high

viscosity and inferior texture. By treating starting milk previously with phospholipase, liquid fermented milk of good texture and low viscosity can be prepared with good stability and non-fat solid concentration at a prescribed level. A-type phospholipase is toxic and it is pref. to use it in the form of fixed enzyme. C-type phospholipase produced by *Bacillus cereus* is pref. used.